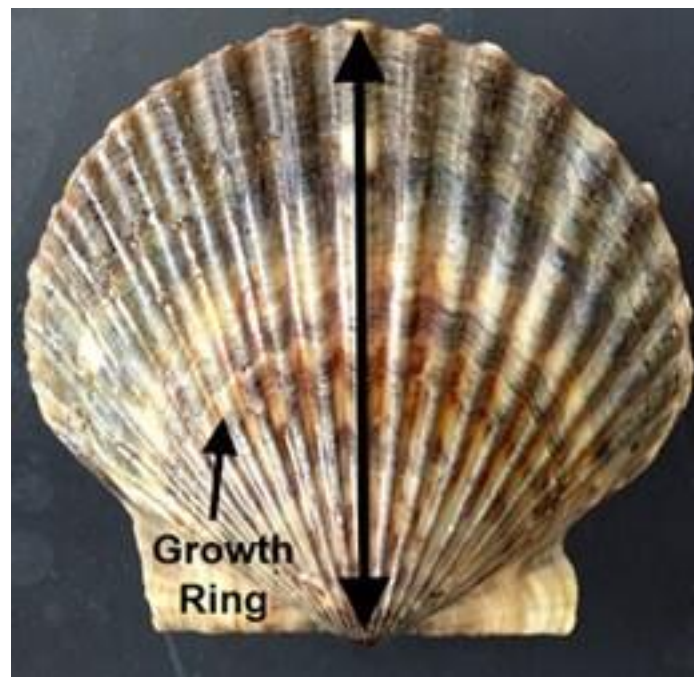


Bay Scallop Season Opened November 4

Bay scallops (*Argopecten irradians*) is a highly anticipated local seafood option this time of year. They get their name from the shallow waterbodies they're found in, such as the Peconic, Gardiners, and Shinnecock Bay here in New York's marine waters. Did you know that the bay scallop shell was named the official state shell of New York!

Shellfish, which include scallops, clams, oysters, and mussels, can be harvested from [certified waters](#) in New York year-round, with the exception of bay scallops. Bay scallop season opens on the first Monday of November, which this year is November 4th and closes on March 31st.

To keep bay scallops, they must be over 2-¼ inches in length from its mid-hinge to mid-bill and also display an annual growth ring (pictured), which ensures they have been able to reproduce prior to being harvested.



The annual growth ring forms as a result of the stoppage of growth during the winter, and the following new growth in the spring. The location of the annual growth ring on the scallop valve (shell) may vary and is sometimes confused with growth checks on the scallop shell so you need to **carefully check scallops for the presence of an annual growth ring.**

The annual growth ring is typically raised and easy to see. You can also check for the annual growth ring by running your fingernail from the shell edge to hinge; if it catches, this can be a good indicator of where the annual growth ring is. The growth ring can also be associated with a change in shell color and can be seen easier on the bottom shell but this is not always the case.

For more information on harvesting shellfish, visit [Shellfish Harvest Limits](#).